

# Fluffy Lemon Scones with Raisins & Orange Peel

## Ingredients:

- 2 cups of sifted flour
- 1/3 cup of sugar
- 1 tsp of lemon extract
- 1 tsp of vanilla
- 1/4 teaspoon of cinnamon
- 1/3 cup of raisins
- 1/3 cup of diced orange peel
- 2-1/4 teaspoons of baking powder, leveled
- 1/3 cup of water
- 1 large egg
- 1/3 cup of canola oil



## Directions:

Sift together the flour, sugar and baking powder in a large mixing bowl.

Gently combine the egg, water and oil and pour into the mixing bowl with the dry ingredients.

Stir with your wooden spoon until all the dry ingredients are moistened.

Add the cinnamon, raisins and diced orange peel next and mix through to combine.

Roll into small balls and deposit on a well-greased baking pan.

Bake in a 375-degree oven for about 10-12 minutes, depending on how your oven is regulated and the size of the scones that you shaped.

Test with a cake tester, toothpick or slender knife to see if anything sticks for determining doneness. The bottoms will be slightly brown.

ENJOY!

A recipe from Mary Balandait of <https://www.beautycookskisses.com/>